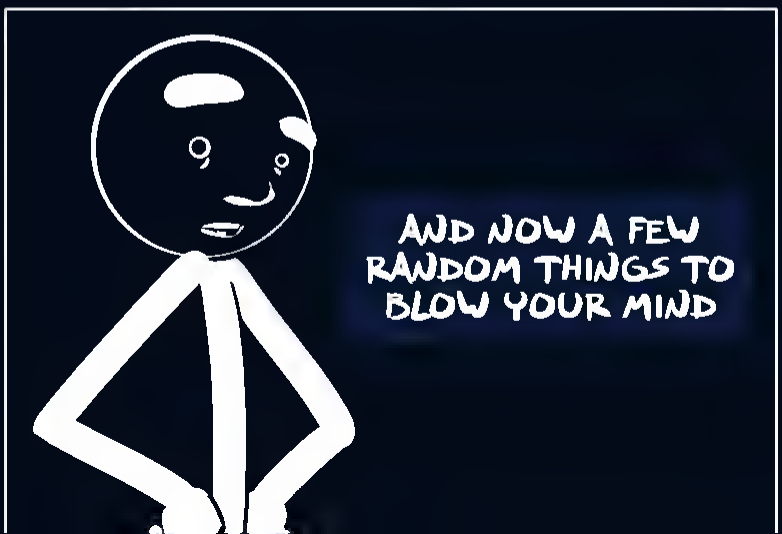
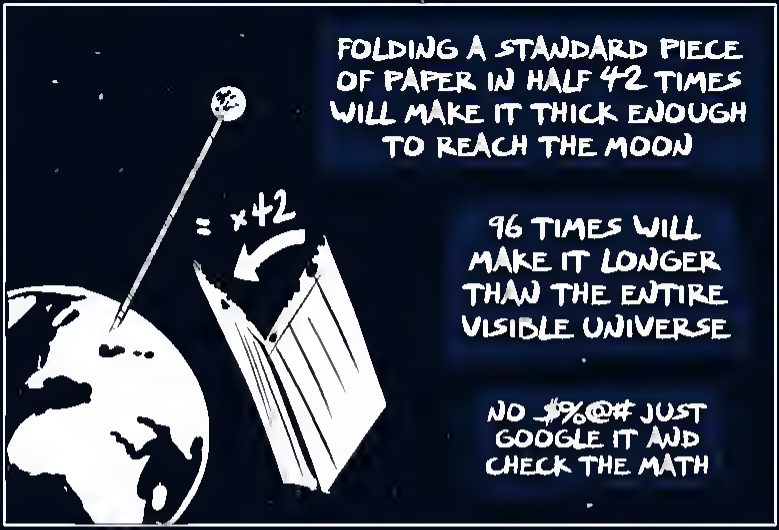
# COOKING COMICALLY



WE ARE NOW CLOSER TO THE YEAR 2030 THAN THE YEAR 2000

THE YKK ON YOUR ZIPPER STANDS FOR

YOSHIDA KŌGYŌ KABUSHIKIGAISHA


FOLDING A STANDARD PIECE OF PAPER IN HALF 42 TIMES WILL MAKE IT THICK ENOUGH TO REACH THE MOON
= x42
96 TIMES WILL MAKE IT LONGER THAN THE ENTIRE VISIBLE UNIVERSE
NO $%@# JUST GOOGLE IT AND CHECK THE MATH

ALSO THESE EXIST

# ITEMS OF INTEREST

## THE PANCAKE STUFF

### DRY

**All-Purpose Flour**
1 Cup 125g

**Baking Powder**
2 Tsp 8g

**Salt**
1 Tsp 6g

## WET

Milk

1 Cup 240ml

Eggs

1

Canola Oil

1 Tbsp 15ml

## THE SWIRL STUFF

Butter

¼ Cup 55g

Brown Sugar

⅓ Cup 70g

Cinnamon

¾ Tbsp 6g

## THE FROSTING STUFF

Butter

¼ Cup 55g

Powdered Sugar

1 Cup 125g

Cream Cheese

⅓ Cup 75g

# BEGIN

## THE SWIRL STUFF

melted

**Butter**

¼ Cup 55g

**Brown Sugar**

⅓ Cup 70g

**Cinnamon**

¾ Tbsp 6g

ADD ALL THE SWIRL STUFF TO A BOWL

MIX WELL AND PUT IT ALL INTO A PLASTIC BAG

THEN JUST SET IT ASIDE TO LET IT THICKEN UP A BIT

## THE FROSTING STUFF

melted

**Butter**

¼ Cup 55g

**Powdered Sugar**

1 Cup 125g

**Cream Cheese**

⅓ Cup 75g

YOU

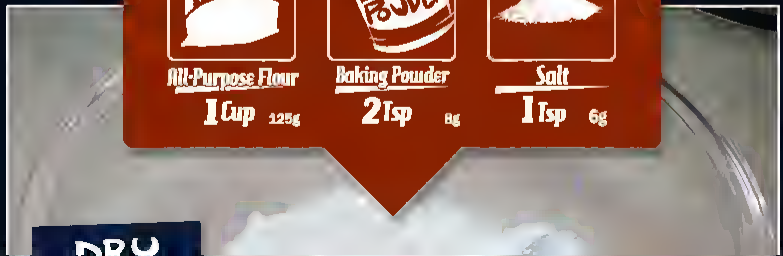
# MIX UNTIL SMOOTH

DRY

All-Purpose Flour
1 Cup 125g

Baking Powder
2 Tsp 8g

Salt
1 Tsp 6g



DRY STUFF GOES IN A BOWL

WHISK IT UP REAL GOOD AND MAKE A WELL IN THE MIDDLE

WET

Milk

1 Cup 240ml

Eggs

1

Canola Oil

1 Tbsp 15ml

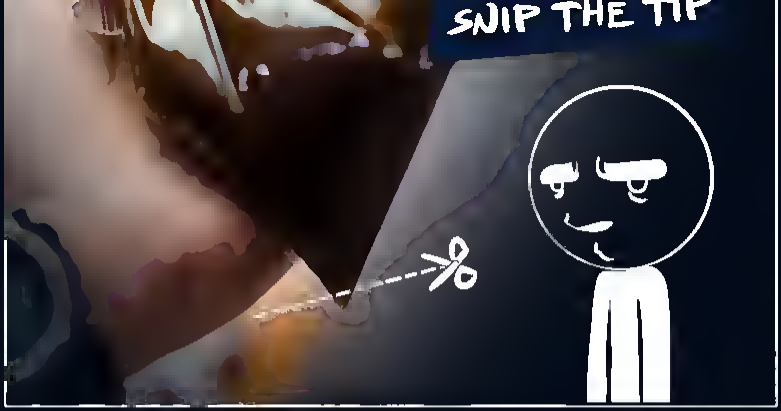
THEN DROP

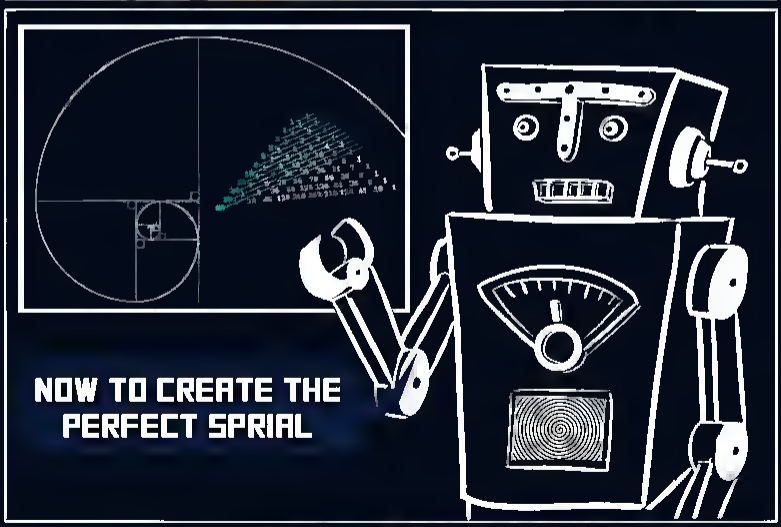
MIX IT UP BY MOVING DRY STUFF FROM THE EGDGES OVER TOP OF THE WET STUFF THEN CONTINUE MIXING UNTIL JUST COMBINED

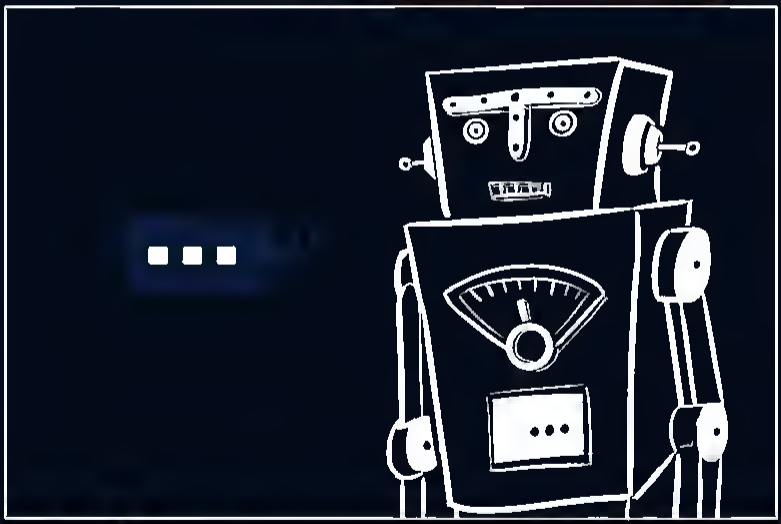
HEAT A PAN ON MEDIUM HEAT, SPRAY WITH COOKING SPRAY AND DROP IN ABOUT 1/3 CUP OF BATTER

LET IT COOK UNTIL YOU START TO SEE BUBBLES FORMING IN THE MIDDLE OF THE BATTER

AND IN THE MEANTIME


SNIP THE TIP


NOW TO CREATE THE PERFECT SPRIAL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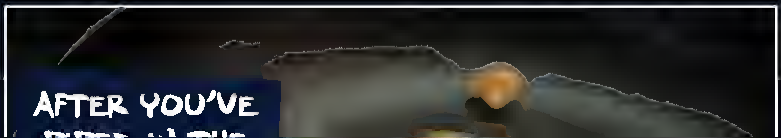
AFTER YOU'VE

PIPED IN THE CINNMON SPIRAL JUST FLIP THE PANCAKE AND COOK UNTIL THE OTHER SIDE IS BROWNED
AND FLIP IT OUT ONTO A PLATE LIKE SO
MMMMM MMMMM MMM
REPEAT, STACK 'EM UP

AND DRIZZLE WITH FROSTING

SERVE HOT AND ENJOY

# THE NOTES

- THESE ARE EASILY THE BEST PANCAKES I'VE EVER MADE, AND I'VE MADE A LOT OF PANCAKES...

- WHEN SNIPPING THE PLASTIC BAG BE SURE TO NOT CUT IT TOO WIDE, OTHERWISE THE CINNAMON SWIRL WILL BE TOO LARGE AND MAKE A BIGGER MESS.

- SPEAKING OF MESS, YOU'LL NEED TO WIPE THE PAN BETWEEN EACH PANCAKE. THE CINNAMON SWIRL TENDS TO MELT A BIT AND MAKE A MESS IN THE PAN. HOWEVER DURING THIS PROCESS THE BROWN SUGAR CARMELIZES AND MAKES A DELICIOUS CRISPY CRUST ON THAT SIDE OF THE PANCAKE AND IT'S WELL WORTH THAT LITTLE EXTRA EFFORT.

- ZAPPING THE FROSTING IN THE MICROWAVE FOR A

FEW SECONDS BEFORE APPLYING IT TO THE PANCAKES MAKES IT EXTRA DRIZZLY.

AND AS ALWAYS

# THANK YOU FOR READING

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